RECIPE

TITLE: Raspberry Coulis

FROM: The Wilds Cafe kitchen (with the help of Claude)

INGREDIENTS	
300 g frozen raspberries	TO SERVE
2 – 3 tbsp icing sugar	Panna cotta, ice cream,
1 tbsp lemon juice	pancakes or yoghurt
1 – 2 tbsp water, if needed	

DIRECTIONS

1. Thaw the raspberries in a bowl, or warm them gently in a small saucepan for 3 – 4 minutes until they collapse.
2. Blitz with the icing sugar and lemon juice until smooth. Add a splash of water if it seems too thick.
3. Push through a fine sieve with the back of a spoon to remove the seeds. Be patient, it takes a few minutes.
4. Taste and add a little more sugar or lemon if needed.
5. Chill until ready to serve. Keeps 3 days in the fridge, or freeze it in small portions.

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NOTES

Makes about 3/4 cup, enough for four panna cottas.

You will be amazed how many seeds you strain out, so use cheaper frozen raspberries for this and save the fresh ones for the top.

With love, Angela

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